

# APPETIZERS

### Roasted Garlic Caesar Salad

Romaine/red onion/garlic herb croutons/bacon house roasted garlic Caesar dressing

### Summer Spinach Salad

Strawberries/avocado/blueberries/candied walnuts goat cheese/red onion/ lemon Dijon dressing 19

### Heirloom Tomato Beet Caprese Salad

Fresh mozzarella/heirloom tomatoes/roasted beets basil/avocado mousse/balsamic glaze

21

Salad Addition: Grilled Chicken 1 0 Salad Addition: Smoked Salmon 12 Salad Addition: Black Tiger Shrimp 14

#### Sherwood Inn Hot & Cold Smoked Salmon

House smoked salmon / panko crusted croquettes crostini/black currant gastrique 23

### Chilled Seafood Sampler

Jumbo shrimp/oysters/seafood medley cocktail sauce/onion mignonette/bacon aioli

### Crusted Goat Cheese Wheel

Herb crusted northern Ontario goat cheese Muskoka cranberry & blueberry compote/crostini 22

### Truffle Wild Mushroom Ravioli

Mozzarella, ricotta and parmesan ravioli grilled heirloom tomato/summer peas puree black olive and caper tapenade

> Appetizer 20 Entrée 36

TAXES & GRATUITY NOT INCLUDED. PRICES SUBJECT TO CHANGE. 18% GRATUITY ADDED TO GROUPS OF 8+



## ENTREES

Roasted Australian Rack of Lamb

Herb garlic and parmesan crust/jus smashed potatoes/seasonal vegetables 59

### Beef Tenderloin

80z AAA beef tenderloin/red wine demi herb butter/smashed potatoes seasonal vegetables 65

### NY Striploin

Grilled AAA 10oz striploin/bleu cheese butter smashed potatoes/seasonal vegetables

54

### Grilled Tomahawk Pork Chop

Tomahawk pork chop/mushroom/caramelized onion jus/ smashed potatoes/seasonal vegetables.

4.5

ENHANCE YOUR MEAL:

Blue Cheese 4 Sautéed Mushrooms 8 Black Tiger Shrimp 14

### Roasted Chicken Supreme

Ask your server for Chefs weekly feature.

#### Seafood Paella

Mussels/jumbo shrimp/baby clams squid/seasoned rice/onions/peppers/tomatoes 56

### Pan-Seared Georgian Bay Pickerel

Cornmeal and herb crusted pickerel fresh fennel slaw/brown basmati pico de gallo/seasonal vegetables

44